

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

5HD155
05 June 2019
23 May 2022
3c74dce725804ecb9259d6abd51a5280



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.

Moving Mountains® Hot dog 20x155g

Short Product Name:

Product Description:

Unlike any other plant-based hot dog on the market, Moving Mountains® has used food technology, incredible scientific processes, specialised machines and local natural ingredients to create their revolutionary Hot Dog. These ingredients are combined with a delicious naturally smoked flavour and satisfyingly firm yet bouncy texture, making the Moving Mountains Hot Dog look and taste just like a pork hot dog or frankfurter. It will fool even the most committed carnivores and convince them that a pig isn't needed to make a dog. Moreover, the Moving Mountains® Hot Dog has a Gluten Free recipe, however it's made in a factory that handles gluten.

General Information

Food/Drink :	Food
Product Category :	Frozen
Generic Product Type :	Vegetarian

Supplier's Product Code :
5HD155
Supplier: Moving Mountains Foods
Barley Mow Centre
10 Barley Mow Passage
London
Greater London
W4 4PH
United Kingdom
P: 03452304200

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5060728270203	Outer Case Length :	276 mm
Packaging Type Description :	Case	Outer Case Width :	161 mm
Total Quantity of Inner Units in Outer Case :	20 Units	Outer Case Height :	112 mm
Is Trade Item Splittable? :	No	Product Gross Weight :	3.30 kg
		Product Net Weight :	3.10 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	26 Cases	Pallet Height :	0.94 MTR
Quantity of Layers Per Pallet :	7 Layers	Pallet Gross Weight :	616.60 kg
Quantity of Cases Per Pallet :	182 Cases		

Logistical Information

Shelf Life from Time of Production :	540 Days	Minimum Order Quantity :	182 Cases
Guaranteed Shelf Life on Delivery :	360 Days	Delivery Lead Time :	10 Days

Waste Packaging Weight - Outer Case

Glass :	0.00 g	Aluminium :	0.00 g
Plastic :	0.08 g	Steel :	0.00 g
Percentage Recycled Plastic :	Not specified.	Other :	0.00 g
Paper/Board :	0.12 g		

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.	Wood Total :	Not specified.
Paper/Board :	Not specified.	Is Pallet Returnable? :	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments : Not specified.
--

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance : Netherlands (the)

Additional Origin Details :
Not specified.

Inner Pack Information

Internal GTIN : 5060728270074

Packaging Type Description : Vacuum Packed

Variable Weight Consumer Item : No

Net Drained Weight : 0.775 kg

Inner Unit Length : 26 mm

Inner Unit Height : 3 mm

Inner Unit Width : 16 mm

Inner Product Weight : Not specified.

Inner Product Weight Units : g

Weight/Volume :

5 units per pack
4 packs per case
0.775kg per pack
20 units per case

Handling Information

Directions For Use :

Cook from chilled.
Hob: With the Dogs still in their wrapper, place them in hot 90 degree (simmering not boiling) water for 15 to 20 mins. Remove the wrapper then serve immediately.
Optional: add some salt to the pan for a better taste experience.

Storage Instructions :

KEEP FROZEN - below -18°C or stored in the fridge for up to 20 days if the packaging.

Dietary Information

Ingredients :

Ingredients: water, vegetables (onion, carrot), vegetable oil (coconut oil), sunflower seeds, thickeners (carrageenan, methylcellulose, konjac), salt, flavour, spice extract, dextrose, spices, preservative (lactic acid), yeast extract, colour (iron oxide), smoke.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof) :	No
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	Yes
Suitable for Sufferers of Lactose Intolerance :	Yes
Suitable for Coeliacs :	Yes
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	155.00 g or ml
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	533.00 kJ
Energy per 100 G/ML :	128.00 kcal
Fat per 100 G/ML :	9 g
- of which Saturates per 100 G/ML :	7.7 g
- of which Mono-unsaturates per 100 G/ML :	0.7 g
- of which Polyunsaturates per 100 G/ML :	0.2 g
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	3 g
- of which Sugars per 100 G/ML :	2.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	0.50 g
Fibre per 100 G/ML :	3.2 g
Protein per 100 G/ML :	7 g
Salt per 100 G/ML :	1.2 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	0.00 g
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.08 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	0.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	No
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	Yes
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : The Vegan Society Trademark IFS Certification	
Intra Stat/Taric Code :	2106108070
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of microbiological results? : Yes

Is shelf life testing undertaken? : No

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml)	Note
Bacillus Cereus (cfu/g or ml)	Every Batch	<10000	10000	-	
Coliforms (cfu/g or ml)	Every Batch	<10000	1000	-	
E. Coli (cfu/g or ml)	Every Batch	<0	0	-	Absent in 25g
Enterobacteriaceae (cfu/g or ml)	Every Batch	<1000	1000	-	
Listeria Monocytogenes	Every Batch	<100	100	-	
Listeria SPP	Every Batch	=0	0	-	Not present in 25g
Moulds (cfu/g or ml)	Every Batch	<1000	1000	-	
Moulds & Yeast (cfu/g or ml)	Every Batch	=10	10	-	
Salmonella	Every Batch	=0	0	-	Not present in 25g

Analytical Standards

Not available.